

A typical dish from southern Italy that tastes good hot, lukewarm or cold!

Melanzane alla Parmigiana

Baked aubergines

Ingredients for 4 people **The classic version:**

800 g – 1 kg aubergines wash and cut into slices 1 cm thick.

Salt a large stainless steel tray or the table top, lay the slices on it and salt the tops of the slices as well; leave them to «weep».

about 400 g tomato sauce made as the mood takes you!

1 – 2 balls of mozzarella cut into slices and pull apart a little.

Pat the aubergines dry with kitchen paper, turn them in flour (do not salt again), shake them off and fry in plenty of oil, about 3 minutes a side. Lay them on kitchen paper and leave to drain.

Layer in an oiled gratin dish:

grated Parmesan a little tomato sauce, aubergines, mozzarella, Parmesan. Repeat in that order until all the aubergines are used up. Finish with mozzarella and Parmesan.

The Riparbella version:

1 fresh tomato per person cut into thin slices, salt them, put them in a colander and set it over a bowl or a pot. That way you can catch the water that comes out and add it to the gratin after layering!

instead of tomato sauce

fresh chopped herbs in olive oil Prepare and fry the aubergines as described above. Layer as above, but replace the tomato sauce with the fresh tomatoes and drizzle a little herb oil over them.

Finish with finely diced cheese instead of mozzarella, e.g. taleggio, and a little Parmesan over it. Pour in the tomato water.

Both versions:

Gratinate in the oven at 220 degrees for about 20 minutes.

Crusty bread goes best with it.

